



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Long Green
Pepper



1 | 2
Orange



1 | 2
Lime



¼ oz | ½ oz
Cilantro



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest
Spice Blend



10 oz | 20 oz
Ground Pork



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

CITRUS PORK

Puckeringly tart lime juice and sweet orange juice mingle with bold Tex-Mex paste to create a craveable coating for pork.

CITRUS PORK TACOS

with Pickled Onion & Southwest Crema



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 850



CHARRED, I'M SURE

In step 5, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove instead for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- 2 Small bowls
- Plastic wrap
- Large pan
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Vegetable oil (2 tsp | 2 tsp)

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* Ground Pork is fully cooked when internal temperature reaches 160°.



1 PREP

- **Wash and dry all produce.**
- Halve, peel, and thinly slice **onion**. Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips. Halve **orange**. Roughly chop **cilantro**.



4 COOK PORK

- Heat another **drizzle of oil** in pan used for veggies over medium-high heat. Add **pork*** and **remaining Southwest Spice**. Cook, breaking up meat into pieces, until browned, 3-4 minutes. **TIP:** If there's excess grease in your pan, carefully pour it out.
- Stir in **Tex-Mex paste**, **juice from orange**, and a **squeeze of lime juice**. Bring to a simmer and cook until pork is cooked through and sauce is thickened, 2-3 minutes more. Taste and season with **salt** and **pepper**.



2 PICKLE ONION & MAKE CREMA

- In a small microwave-safe bowl, combine $\frac{1}{4}$ of the **onion**, **juice from half the lime**, $\frac{1}{4}$ tsp **sugar** ($\frac{1}{2}$ tsp for 4 servings), and a **pinch of salt**. Cover with plastic wrap and microwave for 30 seconds. Set aside.
- In a separate small bowl, combine **sour cream** with $\frac{1}{4}$ tsp **Southwest Spice** ($\frac{1}{2}$ tsp for 4). (You'll use the remaining Southwest Spice later.) Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 WARM TORTILLAS

- While pork cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **remaining onion**; cook, stirring occasionally, until browned and tender, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates and fill with **pork filling** and **veggies**. Drizzle with **crema** and top with **pickled onion** (draining first) and **cilantro**. Serve with **remaining lime wedges** on the side.